

French Buttercream Recipe

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Prep. time : 20 minutes

Cook time : 5 minutes

Ready in 30 minutes

Level : Advanced

Ingredients:

- Egg yolks 150g (5.3oz or 7-8 medium egg yolks)
- Sugar 250g (8.8oz)
- Butter 350g (12.3oz)
- Water, as needed

Directions

1. Put sugar and water in a saucepan and bring to a boil. Place egg yolks into a bowl of a stand mixer with whisk attachment and start whisking on medium speed.
2. When syrup reaches 118°C (245°F), pour it immediately over whipped egg yolks. Be careful that boiling syrup doesn't fall on the whisk because it can splatter on your hands or face. Continue whisking until the mixture (pate à bombe) cools at room temperature.
3. Gradually add softened butter. When all the butter is mixed in, add flavoring or extract.